

BACARDI RUM CAKE



IT CALLS FOR DARK RUM BUT ANY RUM SHOULD WORK

CAKE:

1 PKG YELLOW CAKE MIX

1/2 C. VEGETABLE OIL

1 - 3³/₄ PKG PUDDING MIX (VANILLA,
FRENCH VANILLA OR CHEESECAKE
WORK BEST)

1/2 C. COLD WATER

4 EGGS

1/2 C. RUM

1 C. CHOPPED PECANS

GLAZE:

1/4 LB. MARGARINE

1/4 C. WATER

1 C. GRANULATED SUGAR

1/4 C. (GIVE OR TAKE) RUM

DIRECTIONS:

CAKE:

[TYPE RECIPE DIRECTIONS HERE]

PREHEAT OVEN TO **325°**.

GREASE AND FLOUR A 10" TUBE PAN OR A 6 C. BUNDT PAN.

SPRINKLE PECANS ON BOTTOM OF PAN.

MIX ALL CAKE INGREDIENTS TOGETHER. POUR BATTER OVER NUTS. BAKE 1 HR. COOL. INVERT CAKE ONTO SERVING PLATE. PRICK CAKE ALL OVER. DRIZZLE AND SMOOTH GLAZE EVENLY OVER TOP AND SIDES, ALLOW CAKE TO ABSORB GLAZE. REPEAT TILL ALL GLAZE IS USED.

GLAZE:

MELT MARGARINE IN SAUCEPAN. STIR IN WATER AND SUGAR, BOIL 5 MIN. STIR CONSTANTLY. REMOVE FROM HEAT. STIR IN RUM